

## A LA CARTE

### BY THE PIECE

**Ormeggio organic rosemary focaccia** – Cold pressed organic extra virgin olive oil 14  
With our homemade ricotta and black pepper 24

Daily market best **oysters** – chardonnay vinegar – eschalots – black pepper 6.5ea  
With **Oscietra caviar** 22.5ea

**Bottoni pasta** filled with truffle pecorino, Swiss brown mushroom, topped with grated Australian black truffle 28ea

Polenta taco – **Blue fin tuna 'tonnato'** – Pantelleria capers – pine nuts – tuna emulsion 16ea

Lightly smoked **Scampi** – salted brioche – Bronte pistachio – oscietra caviar 32ea

### TO SHARE

**Hiramasa Kingfish crudo** – preserved lemon – Meredith goat cheese – smoked yolk 34

**'Piadina Romagnola'** – tuna prosciutto – rocket – squacquerone cheese – cherry tomatoes 36

Mezze maniche Mancini – Gorgonzola dolce – cauliflower – hazelnut 36

Squid ink tagliolini – handpicked **Queensland spanner crab** – chilli – parsley 46

Aged Carnaroli risotto, 24-month aged Parmigiano-Reggiano topped with shaved Australian black truffle 55

Verrigni linguine – **Eastern rock lobster** – mascarpone – lemon – ocean trout roe  
half lobster 500gr 140 | full lobster 1kg 275 \*limited portions available

**New South Wales Murray Cod** – cooked in salt crust – Porcini – wild mushrooms – pumpkin – chestnuts 74

**MSC Swordfish** cooked over charcoal – fermented chilli sauce – Tuscan kale – extra virgin olive oil 54

**New South Wales Yellowfin tuna 'cotoletta'** – seaweed and grissini crumb – charcoal lime 58

### ORMEGGIO'S DRY AGED WHOLE FISH PROGRAM

*Sustainable Whole fish from selected fishermen | Dry aged in a controlled environment*

Our team will let you know which fish are available and the best on the day MP

### SIDE DISHES

**Seasonal leaves** 16

**Royal blue potato** roasted – rosemary 16

**Braised leek** – mustard & potato sauce – pecorino cheese – crispy Burssels sprouts 16

*Minimum spend of \$100 per person applies, grazie for your understanding.  
A card-processing fee applies. Sunday surcharge of 10%. Public holiday surcharge 15%.*

OUR CHEFS HAVE SELECTED SOME OF THEIR FAVOURITE DISHES

**CHEF'S PICKS MENU**

**Blue fin tuna "tonnato"**

Polenta taco – Pantelleria capers – pine nuts – tuna emulsion

Lightly smoked **Scampi**

Salted brioche – Bronte pistachio – Oscietra caviar

**Ormeggio organic focaccia**

Rosemary – cold pressed organic extra virgin olive oil

**Hiramasa Kingfish crudo**

Preserved lemon – Meredith goat cheese – smoked yolk

**Handpicked Queensland spanner crab**

Squid ink tagliolini – chilli – parsley

**New South Wales Yellowfin tuna 'cotoletta'**

Seaweed and grissini crumb – charcoal lime

*Served with seasonal greens*

**Cremino bianco**

Valrhona Opalys white chocolate & IGP Piedmont hazelnut gelato – textures of coconut

*Menu 135 per person*

*Four Matching wines – standard 65pp | deluxe 130pp*

**ORMEGGIO SIGNATURE MENU**

**Blue fin tuna "tonnato"**

Polenta taco – Pantelleria capers – pine nuts – tuna emulsion

Lightly smoked **Scampi**

Salted brioche – Bronte pistachio – Oscietra caviar

**Bottoni truffle**

Pasta filled with truffle pecorino, Swiss brown mushroom, topped with grated Australian black truffle

**Ormeggio organic focaccia**

Rosemary – cold pressed organic extra virgin olive oil

**Hiramasa Kingfish crudo**

Preserved lemon – Meredith goat cheese – smoked yolk

Verrigni linguine – **Eastern rock lobster**

Mascarpone – lemon – ocean trout roe

**New South Wales Murray Cod**

Cooked in salt crust – porcini – wild mushrooms – pumpkin – chestnuts

*Served with seasonal greens*

**Delizia al limone**

Amalfi lemon gelato – candied lemon – Italian meringue

*Menu 195 per person*

*Four Matching wines – standard 65pp | deluxe 130pp*

*Menu is designed for the whole table to share*